

02/2009

Mod:MPS35/2

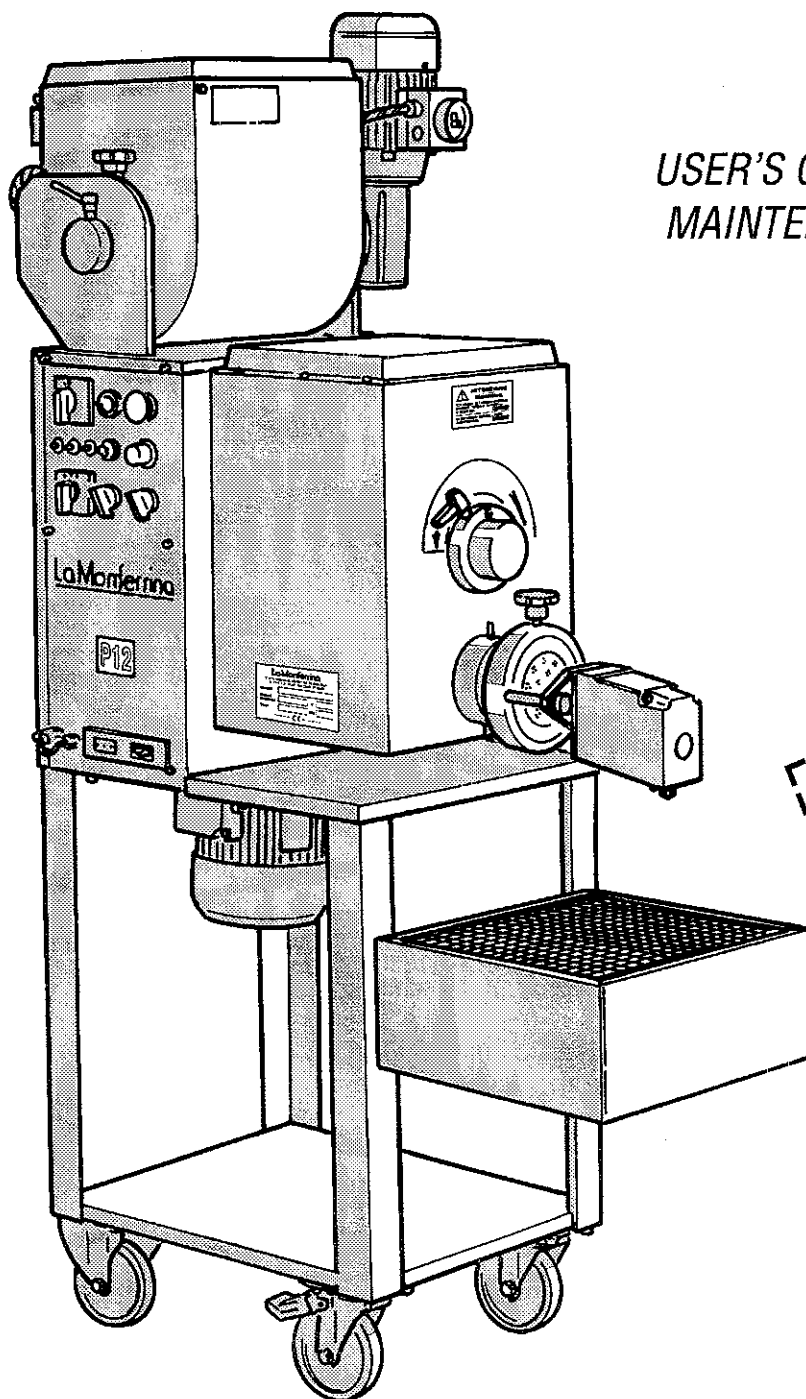
Production code:P12





La Monferrina

AUTOMATIC MACHINES FOR EVERY KIND OF FRESH PASTA



*USER'S OPERATION AND
MAINTENANCE MANUAL*

*SPARE PARTS
FOR TECHNICAL
ASSISTANCE*

*CONTAINS
AN EC CONFORMITY
DECLARATION*

P12

***Automatic
fresh pasta
machine***

La Monferrina snc

Via A. Vespucci, 38/40 - 14100 - ASTI - (ITALY) - Tel. (0141) 273232 - Fax (0141) 275485



Essedi Manuali Tecnici
Torino (011) 2217543

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The topics treated in this manual are those expressly required by "EEC Machine Directive 89/392" and subsequent modifications and the technical data given is that supplied by the manufacturer while the manual was being prepared

Preface

Thank you for choosing our P12 machine. This model conforms with the general guidelines set forth in the "EEC MACHINE DIRECTIVE 89/392"

To ensure proper operation and to obtain the best results possible, it is advisable to read this manual right through carefully before use.

The technical information in this manual was supplied by the manufacturer while the manual was being prepared.

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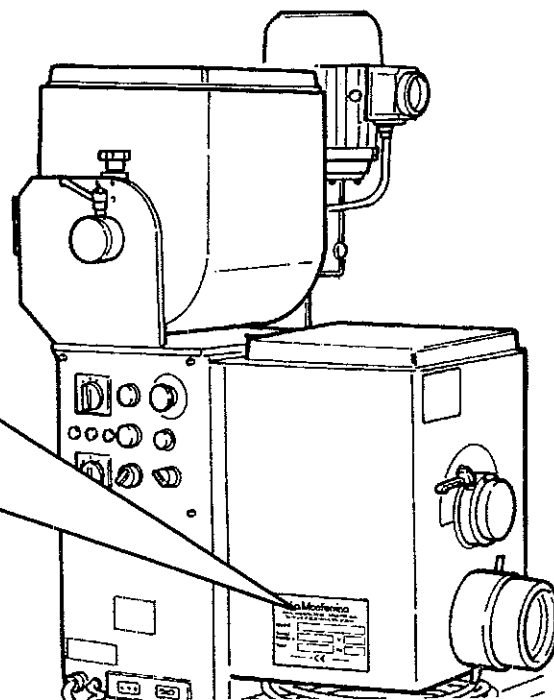
"La Monferrina" reserves the right to make modifications to the models described in this catalogue at any time, for commercial or technical reasons.

On this model, designed to meet the professional requirements of the customer in the years to come, the Manufacturer guarantees the supply of spare parts for a period of five years after the model goes out of production

The Court of ASTI (ITALY) is the competent court for any dispute.

In the case of all communication with the manufacturer or re-seller, always quote the information on the machine's ID plate.

La Monferrina	
Via A. Vespucci, 38/40 - 14100 ASTI Italy	
Tel (0141) 27 32.32 - Fax (0141) 27 54 85	
Model	
Serial Number	V
Year	Hz
— CE —	



The manual and all its supplements must accompany the machine if it is resold!

Guarantee

Conditions and limitations of the guarantee

"La Monferrina" guarantees this machine model for a period of twelve months.

The guarantee becomes null and void when the machine has been repaired by non-authorised personnel or when tools or accessories not supplied by, or recommended or approved by "La Monferrina" are used or if it is seen that the serial number has been removed or altered during the guarantee period.

The guarantee runs from the purchase date and the card, duly completed in full, must be sent within ten days.

The purchase date is the one shown on the carriage note/invoice at the time when the machine is delivered by the re-seller.

"La Monferrina" undertakes to repair or replace parts which show manufacturing faults during the guarantee period, free of charge.

Defects that are not clearly due to materials or manufacturing shall be examined at our "Centro di Assistenza Tecnica" (Technical Assistance Centre) or our works.

If the claim proves to be unjustified, all repair and/or part replacement costs shall be borne by the customer.

This guarantee certificate and the carriage note/invoice must be shown to the technical personnel carrying out repairs or must accompany the machine sent for repair.

The guarantee becomes null and void when the machine has been repaired or tampered with by non-authorised third parties.

The guarantee is not extended or replaced following repairs or maintenance carried out in the case of breakdown.

Repairs are carried out at our "Centro di Assistenza Tecnica" (Technical Assistance Centre) at our works and the part/s involved must arrive with carriage paid (carriage expenses borne by the customer unless agreed differently).

The guarantee does not however cover: accidental damage, in transport, through negligence or inappropriate treatment, incorrect use not conforming with notes shown in the instruction booklet and anyway on caused by phenomena not depending on the regular functioning or use of the machine.

The "La Monferrina" company declines all responsibility for any harm to persons or damage to property arising from bad or less than perfect use of the machine.

For all and any dispute, the competent court is that of ASTI (ITALY).



Failure to send the guarantee coupon prevents "La Monferrina" from registering the guarantee and annuls the right to the guarantee itself.



Suggestions for pasta production

Any type of flour or durum flour or flour/durum flour mixture can be used for the dough. The dough must be kneaded with eggs alone or an eggs/water mix. The water can be replaced in part by finely-chopped spinach or vegetables to obtain green pastas or tomato puree to obtain red pastas or other ingredients: "in these cases it is advisable to use hard grain durum flour".

For good dough, around 300-350 gr of liquid is required for every kilogram of flour; this liquid may consist of eggs alone, just water or an egg/water mixture. Since the moistness of the flour varies according to type, climate and where it is stored, the amounts indicated must be adapted to the type of flour being worked by adding or decreasing the quantity of liquid slightly.

The dough is just right when, at the end of kneading it is in the form of grains the size of coffee beans. If the dough coalesces into an even mass it means that too much liquid has been poured in. In this case, before turning the switch from "KNEAD" to "DRAW" add a little more flour and let it mix for a bit longer. If the dough does not form little balls but remains very floury, add a little more liquid.

Here below we give a few recipes for different types of dough. Remember that ingredients can at all times be modified and quantities changed according to your experience and taste.

Preparation for pastry for ravioli:

Fine flour 70%

hard grain durum flour 30%

5 eggs per kg. + water

Knead for approximately 10 minutes

The moistness of the mixture between eggs and water must be around 32%.

Preparation of dough for tagliatelle:

Fine flour 70%

hard-grain durum flour 30%

5 eggs per kg. + water

or:

hard-grain durum flour 100%

5 eggs per kg. + water

knead for around 15 minutes with 30-33% moisture

Preparation of durum flour pasta (e.g. rigatoni, fusilli, conchiglie, spaghetti etc.)

For this type of pasta only hard-grain durum flour with 30-33% water is used. When different types of flour are used it is a good idea to mix them well before adding liquid.

To take account of the consumer's taste, salt at the rough quantity of 2 gr per kg of flour can be added to the dough, taking care to dilute it in water so it does not remain in lumps.

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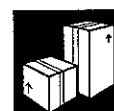
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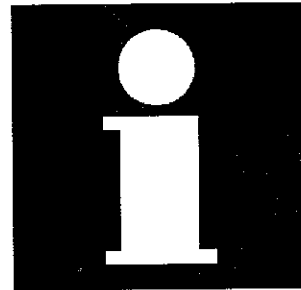
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1

Information Section





Information about the manual

This manual contains safety measures as well as installation, operating and maintenance instructions together with a section devoted to technical assistance including the list of spare parts and the wiring diagrams

Some illustrations in this manual show parts or accessories that might differ from those in your machine. Guards and lids might have been removed to make the illustrations clearer.

Ongoing improvement and development of the product might have resulted in slight modifications to the machine that have not been included in this manual.

Read and study this manual and keep it within reach.

Each time problems regarding the machine or this manual crop up, contact the "La Monferrina" company concerning the latest information available.



• Safety:

This section lists all possible basic precautions to guarantee the safety of the operator. Furthermore, this section indicates the wording and positioning of warning labels used on the machine.

Read and learn the listed precautions before working on the machine or for machine maintenance purposes.



• Installation:

The installation section indicates possible machine component unpacking and assembly operations and all the checks to make before using the machines.

Instructions are also given regarding the fitting of any accessories supplied and/or available as options as well as transport related instructions.



• Functioning:

The job of the functioning section is to provide a reference for the operator who is not familiar with the machine as much as to provide the expert operator with a review.

This section shows the machine's controls. The instructions guide the operator through the correct commissioning, start-up, functioning and stopping of the machine.

The operating techniques described in this manual are the basic ones.

Skill and techniques are developed as the operator becomes familiar with the machine and what it can do.



• Maintenance:

The maintenance section is a guide for caring for the machine.

This section shows all the greasing and lubrication points on the machine and the instructions for the recommended periods at which to carry out these operations.

Instructions for the periodic cleaning of the machine are also given.



• Spare parts: *(for technical assistance)*

With the aid of exploded view drawings of the components the machine comprises and through lists, the spare parts section makes it possible to pinpoint the part to substitute and its code for ordering the new component.



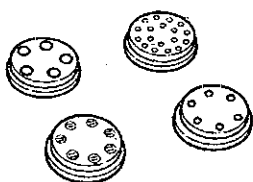
• Wiring diagrams: *(for technical assistance)*

This section contains the machine's wiring diagrams (with single-phase 220V and three-phase 380V motor) that will be of use to the electrician.



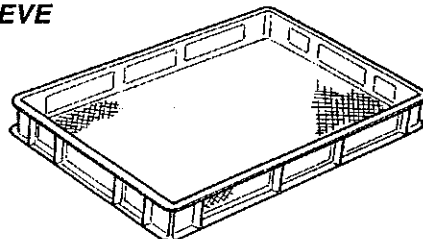
Accessories supplied

- n° 4 DOUGH PLATES

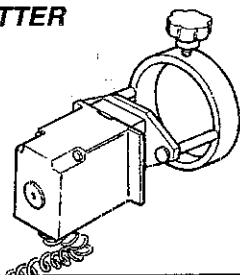


(the size of the dough is chosen by the Customer when the order is placed)

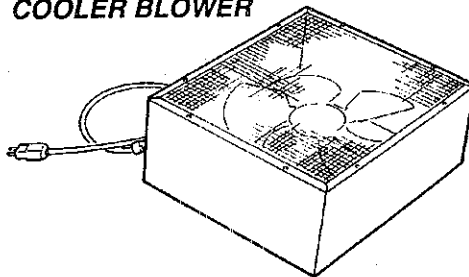
- n° 1 SIEVE



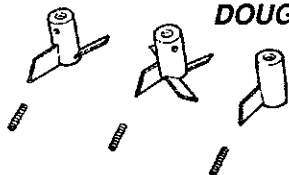
- n° 1 DOUGH-CUTTER ENGINE



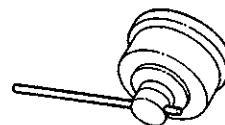
- n° 1 COOLER BLOWER



- n° 1 SET OF BLADES FOR THE DOUGH-CUTTER ENGINE



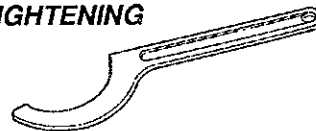
- n° 1 ADJUSTMENT ROD



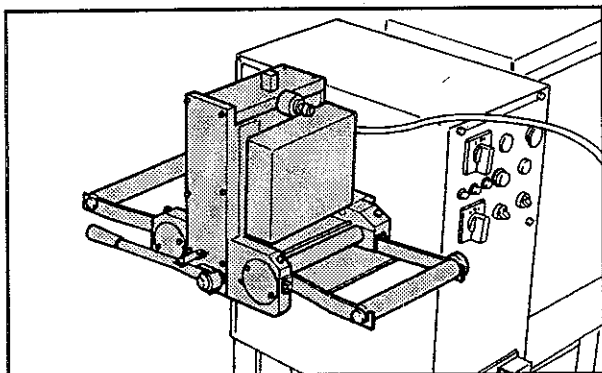
- n° 1 REDUCER BREATHER PLUG



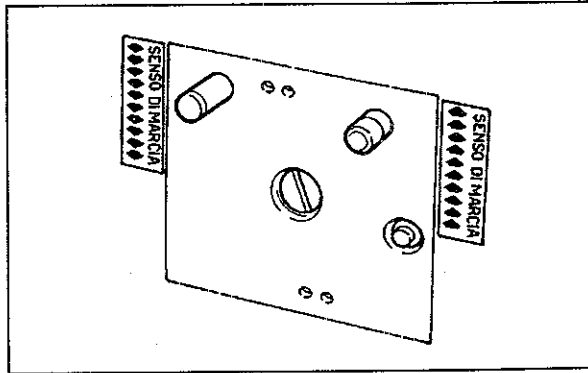
- n° 1 PLATE RING NUT SUPPORT TIGHTENING SPANNER



Optional extras



RAVIOLI UNIT



Attachment point for optional units, at the rear side of the machine.



The machine's structure is made entirely of pure and unalterable stainless steel and conforms with accident prevention legislation that is current in Italy and abroad

The main components of the machine are:

- Upper tank motor
- Upper tank and mixing shaft
- Single-phase electrical engine 220 V or three-phase 380 V
- Stainless-steel tank and feeder
- Stainless-steel shaft, that can be dismantled to make cleaning and maintenance easier to carry out
- Plates for all types of dough
- Automatic dough cutter with speed variator and stainless-steel blades
- Cooling blower for drying the product quickly.
- Stainless steel trolley on wheels

• **Contemplated uses**

This P12 automatic machine model has been designed, built and protected for the sole production of extruded dough obtained from raw materials such as hard and soft grain flour with the addition of water and/or eggs

• **Noise level**

In compliance with reference to Italian Legal Degree 277 governing noise, the machine has been designed and built to reduce noisiness to a minimum and anyway generate a continuous acoustic pressure level below 70 dB

• **Environmental factors**

The machine works correctly within the following environmental ranges:
Temperature between +20° and +30°. Humidity between 40% and 50%

• **Scrapping disposal**

Should the machine need to be scrapped, it must be disposed of in suitably equipped dumps in accordance with current legislation.

The machine's structure is made of steel (AC) and polycarbonate (PC).

The electric motor is made of aluminium (AL), steel (AC), copper (CU) and polyamide (PA).

Recover used oil from the reducer and dispose of it at a suitably equipped collection centre.

Dough plates come in two types for obtaining different dough shapes. The first type in bronze produces a rougher textured dough with a duller surface. The second in teflon yields a smoother dough with a shinier surface. The teflon dough plates are more delicate than the bronze ones and enable a slightly higher hourly production of dough

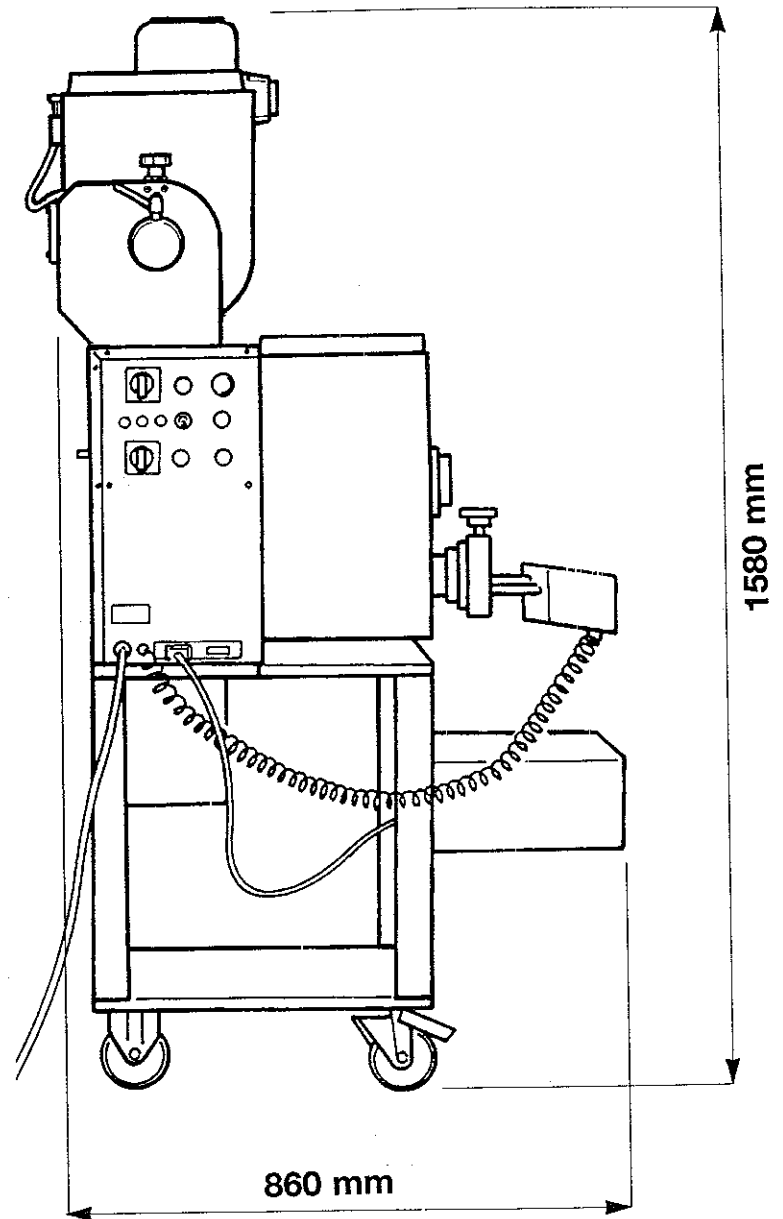
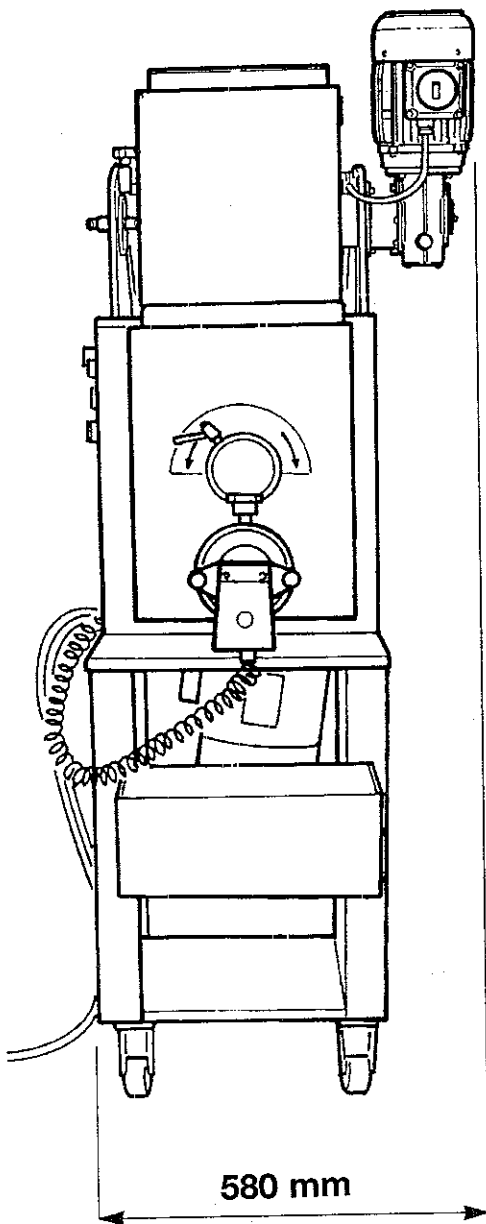
The machine is designed for the connection of the Ravoli and Gnocchi units, available on request. Read the Use and Maintenance manual supplied with the Ravoli and Gnocchi units in order to fit these units properly

CAUTION

The customer is responsible for ensuring that the machine has not suffered structural damage that could compromise its functioning and/or safety.



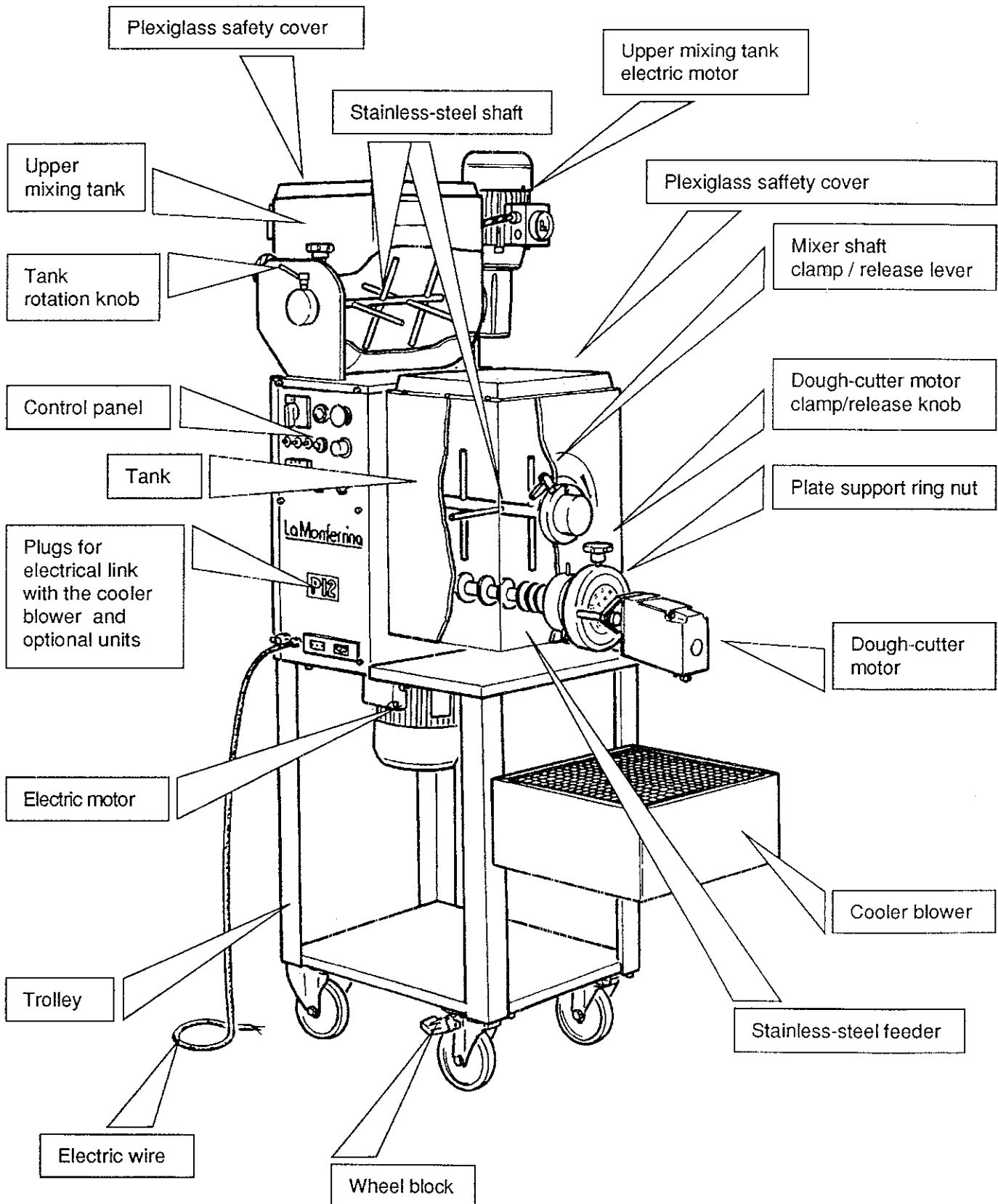
Technical specifications



Upper mixing tank capacity	Kg.	6
Lower mixing tank capacity	Kg.	6
Dough production	Kg./h	25÷35
Three-phase or single-phase motor	Hp	1,5
Weight	Kg.	150



Component identification



2

Safety Section





Important safety information

Most accidents that happen during machine operation, maintenance and repair are caused by the failure to comply with basic safety regulations or precautions. An accident can often be avoided by recognising potentially hazardous situations before they arise.

The operator must be alert to potential dangers and be suitably trained, skilled and have the right tools for carrying out these tasks properly.

The improper use of the machine during operation, lubrication, maintenance and repairs can be dangerous and cause serious accidents.

Do not run, lubricate, maintain or repair the machine until the instructions have been read and understood.

Safety precautions and warnings are given in this manual and are indicated on the machine itself. If the operator does not heed these danger warnings, he/she could have an accident with serious consequences for both himself/herself and others.

The dangers are shown by the "Safety Alarm Symbol" and followed by a "Signal Word" such as "WARNING" as shown here below:

CAUTION



The CAUTION messages are displayed before procedures that could injure the operator if not observed.

WARNING



The WARNING messages are displayed before procedures that could damage the machine if not observed.

"La Monferrina" is not in a position to foresee all possible circumstances involving a potential danger.

The warnings in this manual and on the machine are therefore not exhaustive.

Where tools, procedures, working methods or techniques not expressly recommended by the "La Monferrina" company are used, it will be necessary to make sure there is no risk of personal injury or injury to other people involved.

It is also necessary to ensure that the machine is not damaged or made unsafe by the running, lubrication, maintenance and repair operations.

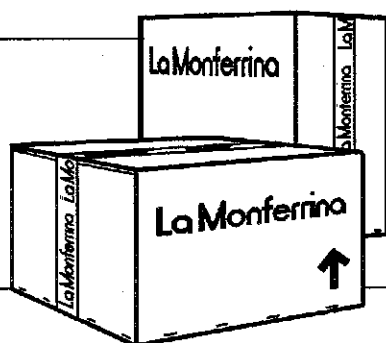
The information, specifications and the illustrations in this publication are based on information available when it was prepared.

The specifications, regulations, illustrations and other items may change at any time and the changes made may affect the maintenance to be carried out.

General instructions



- Carefully read this manual before operating the machine.
If there are any doubts regarding the instructions, contact the dealer or the manufacturer immediately.
- If this manual is lost or damaged, it will be necessary to ask the dealer for a replacement copy.
- Structural damage, modifications, alterations or repairs not carried out properly may alter the machine's protective capacity and thus invalidate this certification.
Modifications must be carried out exclusively by technicians authorised by the "La Monferrina" company.
- Do not wear loose clothing or protruding elements that could get caught in the machine.
- Keep the machine clear of all extraneous material such as debris, oil, tools or other objects that could damage its operation or injure the operator.
- Always lock the machine in place before use, by means of the locks on the front wheels.
- Always remove the electric plug from the current socket before cleaning or carrying out maintenance and repairs.
- Do not use the machine in areas with an explosive atmosphere.
- Handle the blades supplied for the dough cutter motor with care.
- The machine must always be run by a single operator who must be facing the main control panel.
- Never leave the machine in inactive mode with the plate fitted and/or with dough in the tank.
- Pay due attention to the operator's responsibility.
- The four swivelling wheels make transport easier. The machine may only be moved over flat ground in this way and care must be taken that it does not tip over. (The two front wheels must be released).

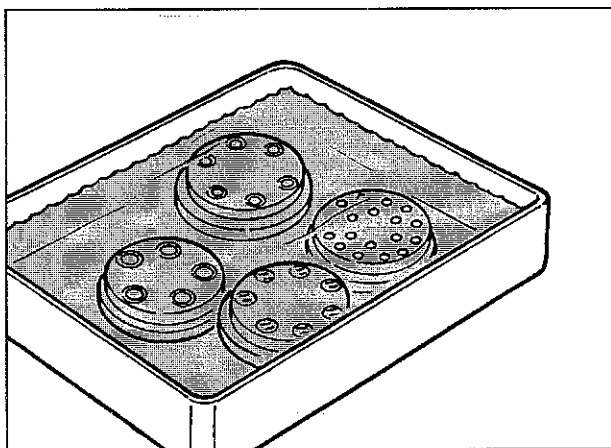


**USE "LA MONFERRINA"
GENUINE SPARE PARTS**

La Monferrina

"La Monferrina" declines all liability for the use of non-genuine spare parts

Spare parts may only be fitted by "La Monferrina" technicians or by the technicians they authorise.



All the plates must be immersed in a container with water after use and the water must be changed at least twice daily. Never fit a plate to the machine if the plate has been left out of the water.

WARNING



**Never leave the machine idle
with the plate mounted and/or dough in the tank.**

La Monferrina
Via A. Vespucci, 38/40 - 14100 ASTI Italy
Tel (0141) 27.32.32 - Fax (0141) 27.54.85

Model	
Serial Number	
Year	

V Hz

— CE —

Make sure the voltage at the mains socket is the same as that required by the machine. See the voltage indicated on the machine's ID plate

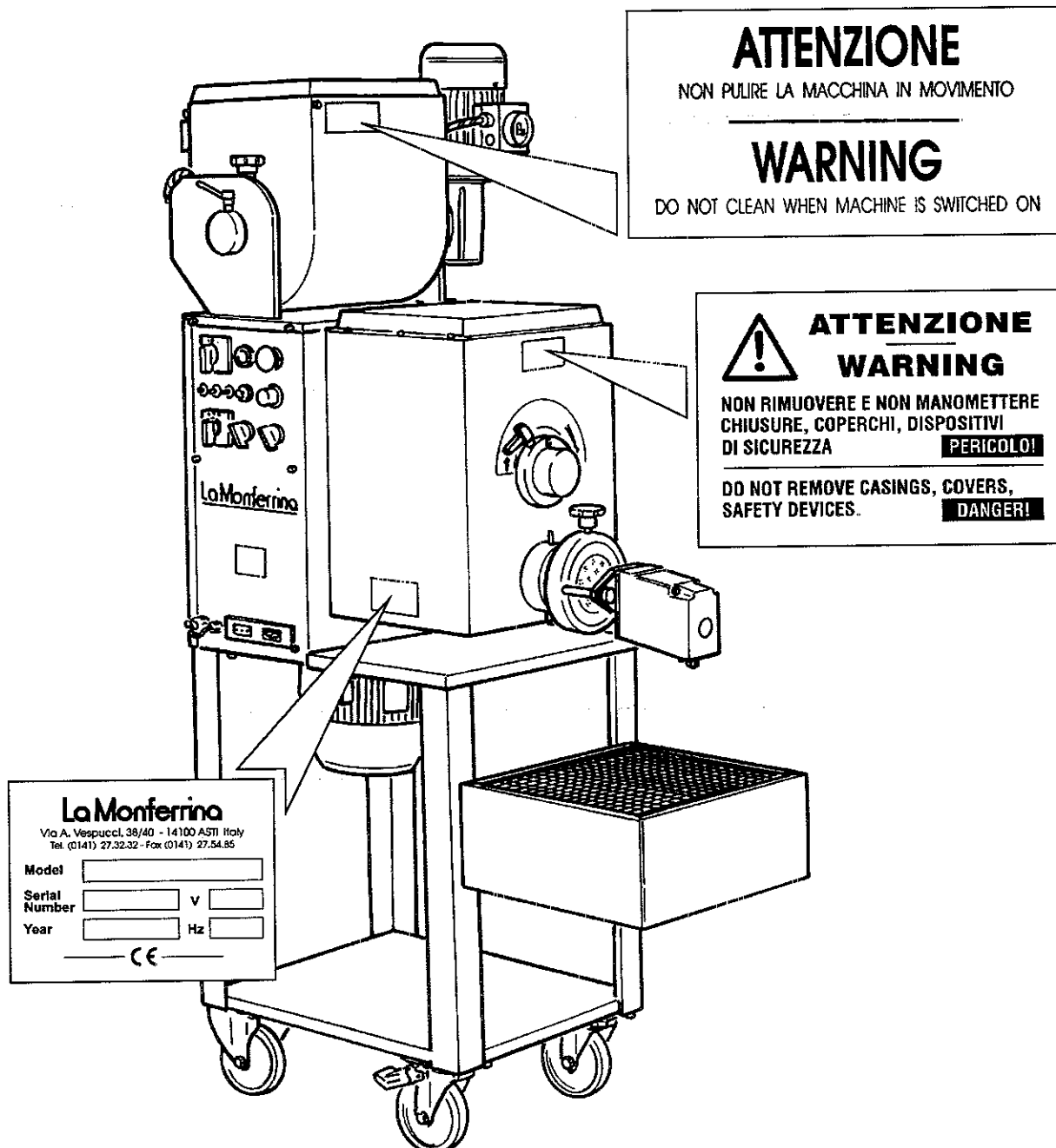
Safety plates and symbols



Stickers bearing safety symbols and/or messages are stuck to the machine
This page shows their exact position and the nature of the danger

CAUTION

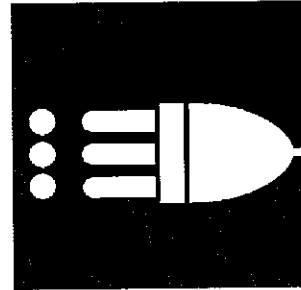
Make sure that all the safety messages are visible
Clean them with a cloth, soap and water. Do not use solvents, naphtha or petrol.
Replace damaged stickers by obtaining new ones
from the "La Monferrina" dealer.
If the sticker is on a piece to be changed,
make sure that the new piece has a new label stuck to it.





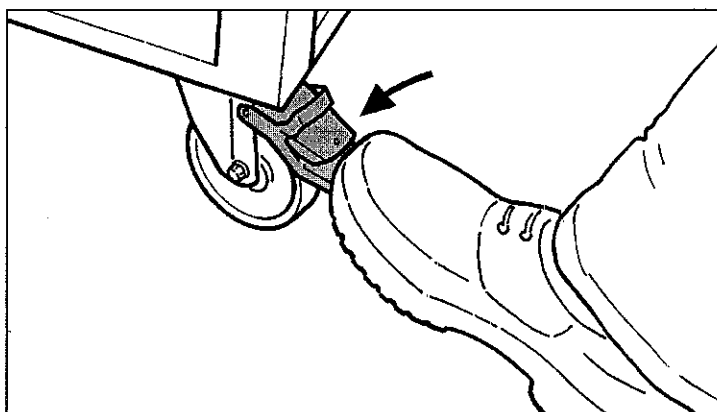
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Installation Section

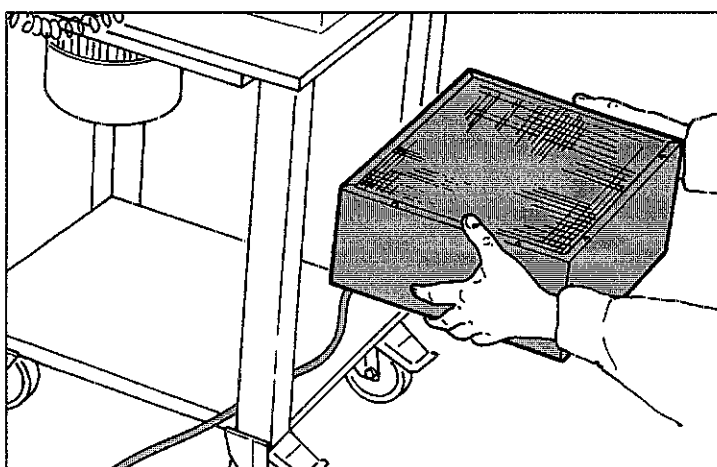




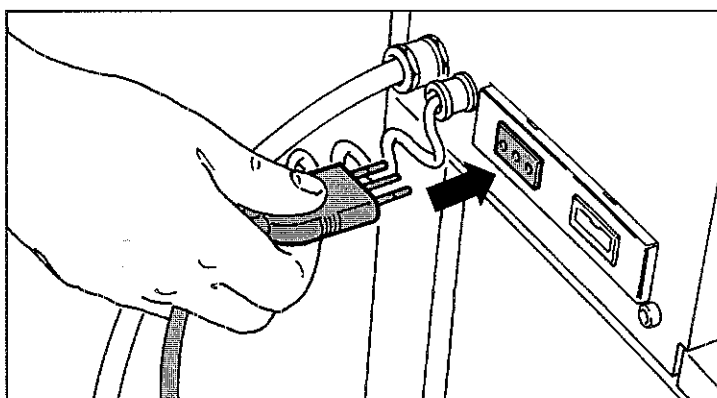
Installation



Position the machine on perfectly level ground and lock the wheels with the wheel locks provided



Fit the cooling blower onto the trolley using the screws provided



Plug the cooler blower into the socket under the control panel.

The machine is not supplied with a plug for connection to the mains socket, an electrician must therefore fit a suitable plug

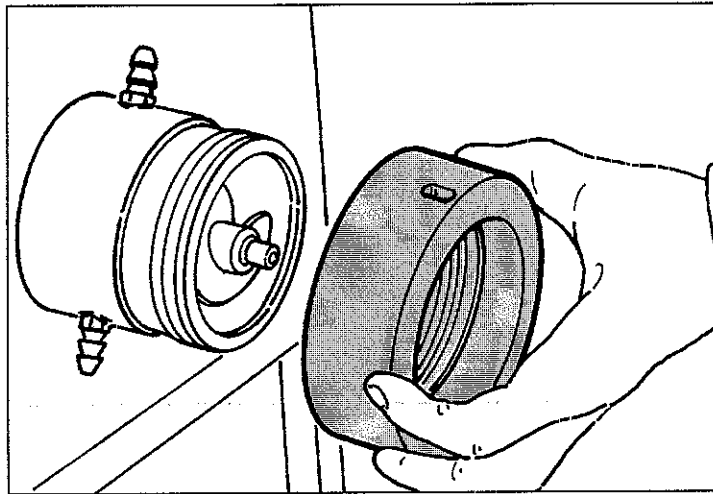
CAUTION



“La Monferrina” declines all liability for incorrect connections or the use of a plug that is not suitable for the machine.



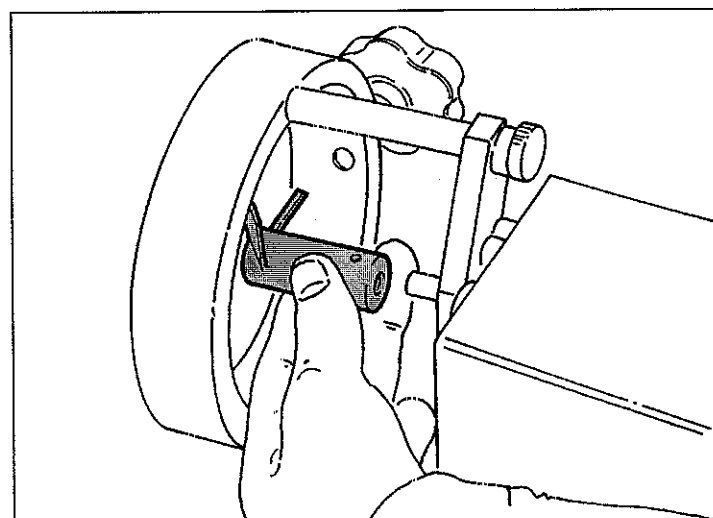
Unscrew the plate support ring nut.



Insert the plate required into the ring nut and screw the ring nut with plate onto the machine again.



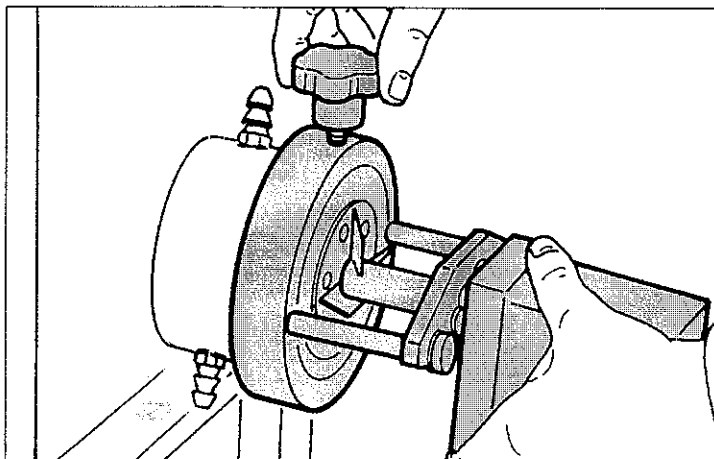
If you wish to produce short pasta, choose the suitable dough-cutting blade from the three supplied. Insert the spring into the blade and fit it onto the pin on the dough-cutter motor



CAUTION

Handle the blades of the dough-cutter with care





Fit the dough-cutter motor onto the machine by fixing it with the knob shown in the figure.

Start-up



WARNING

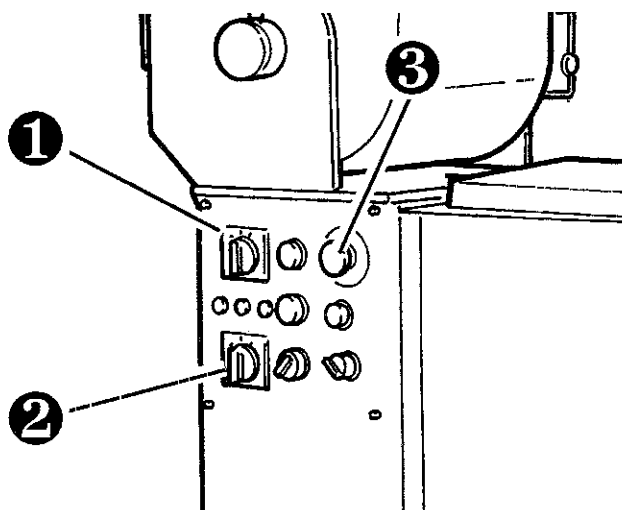
Before starting the machine make sure the voltage is the same as the one specified on the ID plate and corresponds to the mains voltage.



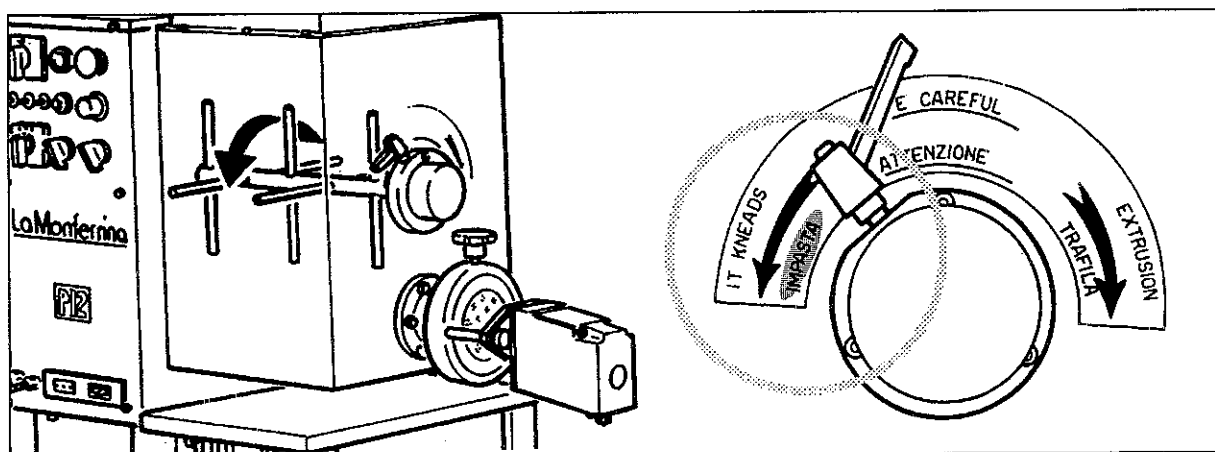
Supply phase check(380 V Three-phase)

Make sure that the master switch ❶ and the "KNEAD/EXTRUDE" selector switch ❷ are at "0"

Start-up the machine by turning the knob of the master switch ❶ to the right (position 1) and turning the knob below to "KNEAD" ❷ (to the left)



When the "OPERATION" button ❸ is pressed, the mixer shaft (visible through the upper plexiglass cover) must turn in the anticlockwise direction shown in the figure

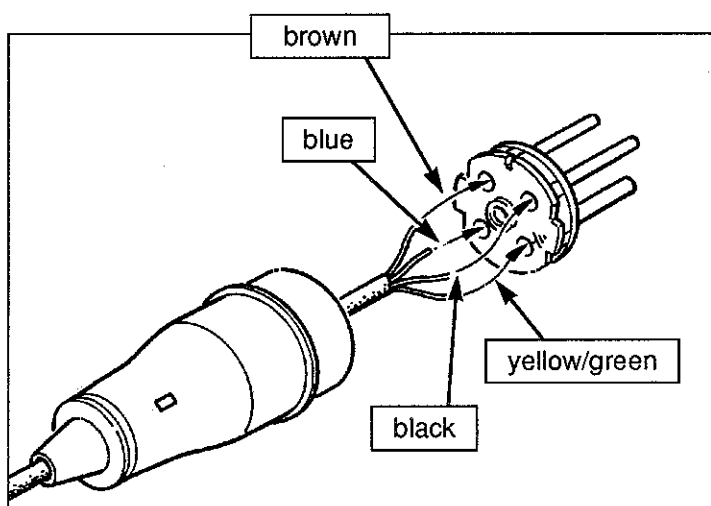
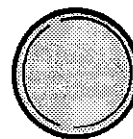




WARNING

If the miwer shaft is turning
in the opposite direction
press the "STOP" button immediately

STOP



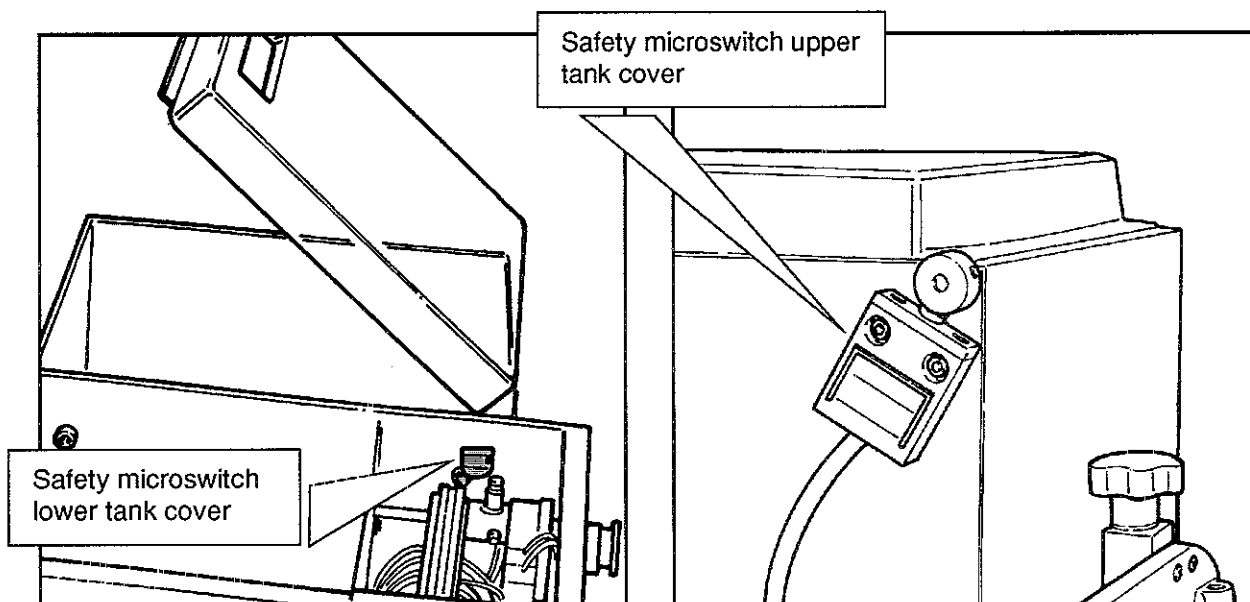
In the case of a three-phase
motor change the supply
phase by reversing the black-
brown wires in the plug
The yellow-green wire 1 must
never be removed.

**You are recommended to get
an electrician to perform this
operation.**

Safety microswitches check

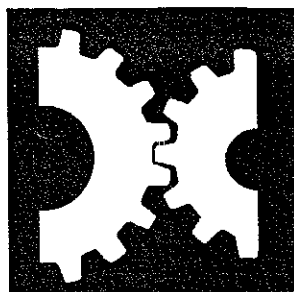
Check regularly that the safety microswitches function properly. The microswitches should stop the machine if the upper or lower tank plexiglass covers raise.

If, when in operation, the machine does not stop when the cover is raised, stop using the machine and call in a qualified electrician to restore microswitch operation.



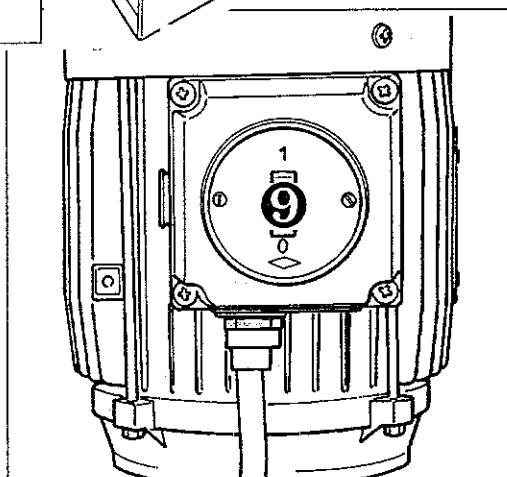
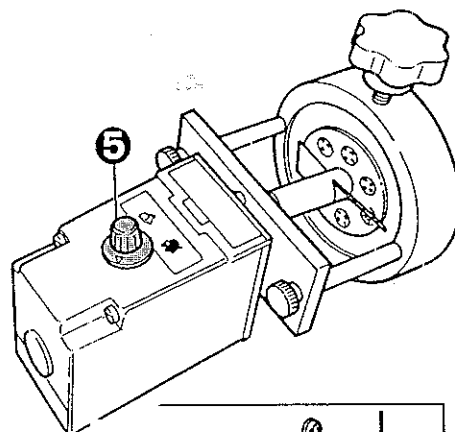
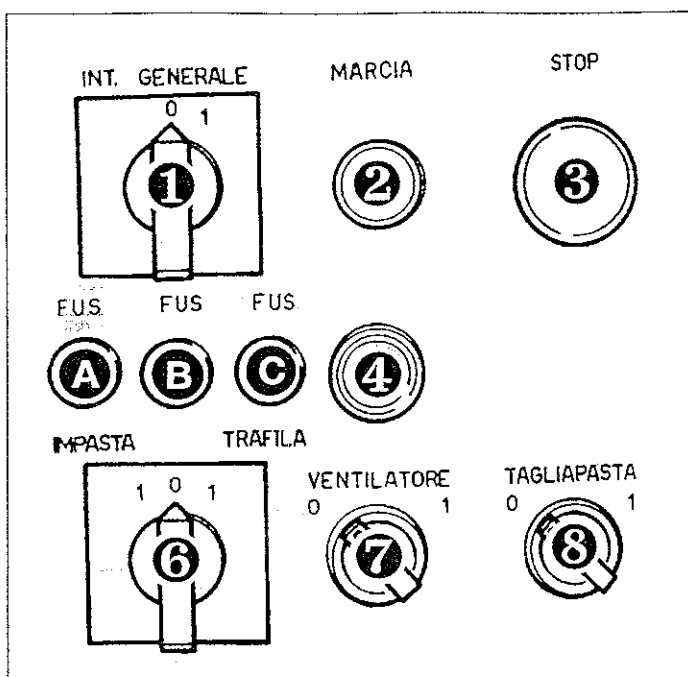
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Functioning section





Controls description



- 1** Master switch
- 2** Operation button
- 3** Emergency button
- 4** Cooler blower on indicator light
- 5** Dough-cutter motor speed regulation knob
- 6** Dough/Draw selector switch
- 7** Cooler blower on/off knob
- 8** Dough-cutter on/off knob
- 9** Upper tank mixing shaft start/stop switch

Fuses	380 V three-phase	220 V single-phase
A Fuse- A	15 A	25 A
B Fuse- B	15 A	2 A
C Fuse- C	15 A	25 A

Work cycle



- **Before the cycle:**

- Check that all sector switches on the control panel and the switch located on the upper motor are in the zero (0) position
- Make sure to have respected all precautions explained in the safety section.

- **Work cycle:**

- Open the lid and fill the mixing tank with the basic ingredients (flour and/or hard-grain durum flour), water and/or eggs
- You are recommended always to weigh the flour and/or hard-grain durum flour poured into the tank to determine the precise quantity of liquid (water and/or eggs) to be added.
- Break the eggs into a separate vessel thereby preventing any shell falling into the tank and blocking the plate
- You are also recommended to beat the eggs well so the yokes blend well with the whites.

Nota:

Read the suggestions concerning pasta production enclosed in this manual.

- Close the transparent plexiglas cover and secure it with the relevant safety catch

CAUTION

Under no circumstances, may you remove the transparent cover and/or tamper with the safety microswitches.



- Turn the master switch knob ❶ to the right to position 1.
- Turn the switch located on the upper tank motor to position 1
The mixing shaft will start preparing the mixture.
- The dough will be ready to be extruded after around 15 minutes.
The dough must be friable and broken up into granules.

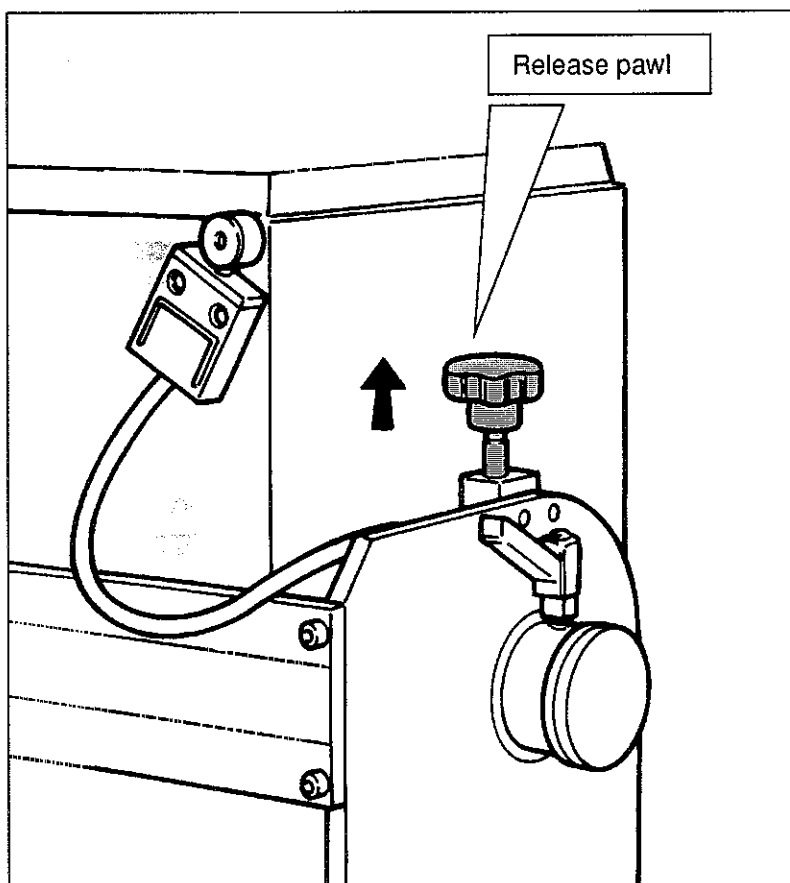
CAUTION

Do not wear loose clothing or protruding objects that could get caught in the machine.



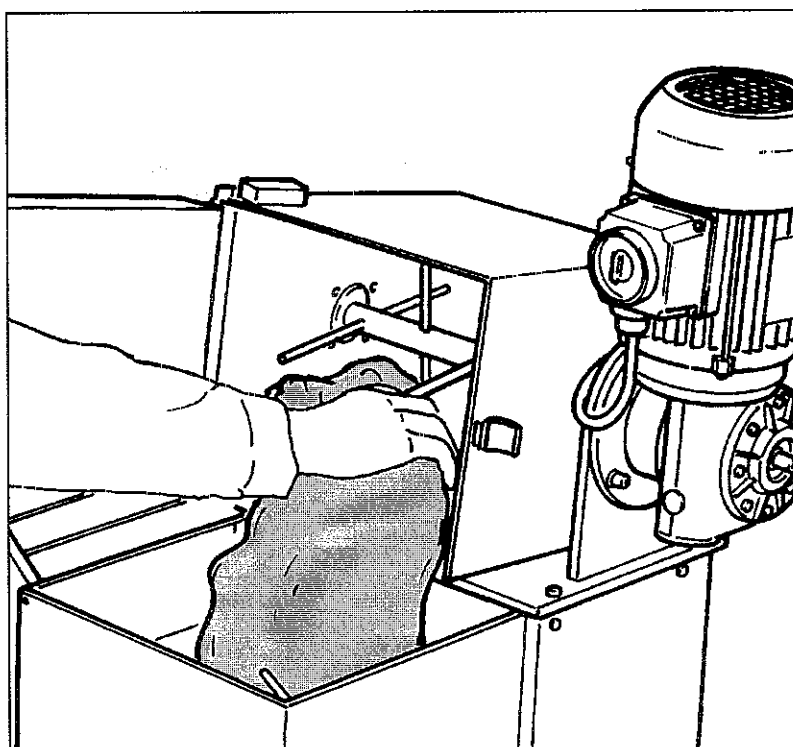


- Turn the switch ⑨ to position 0, which will stop the upper tank motor.



- Open the upper and lower tank plexiglass covers

Lift the pawl preventing the rotation of the upper tank



- Rotate the upper mixing tank and transfer the mixture to the lower tank.

After carrying out this step, return the upper mixing tank to its previous position

Close the lower tank plexiglass cover



- **To produce long pasta (tagliatelle, spaghetti etc.):**

- Position the sieve supplied above the cooling blower
- Turn the selector knob ⑥ to the right from the "KNEAD" position to the "EXTRUDE" position
- Press the "OPERATION" button ②
- Begin to cut the dough manually with a spatula or blade
- Turn the "COOLING BLOWER" knob ⑦ to the right and position it at 1
The cooling blower will come in to operation and partially dry the dough leaving the plate

WARNING

**Under no circumstances let the machine run with the selector ⑥ turned to "EXTRUDE" before kneading the dough.
This could cause serious mechanical damage.**



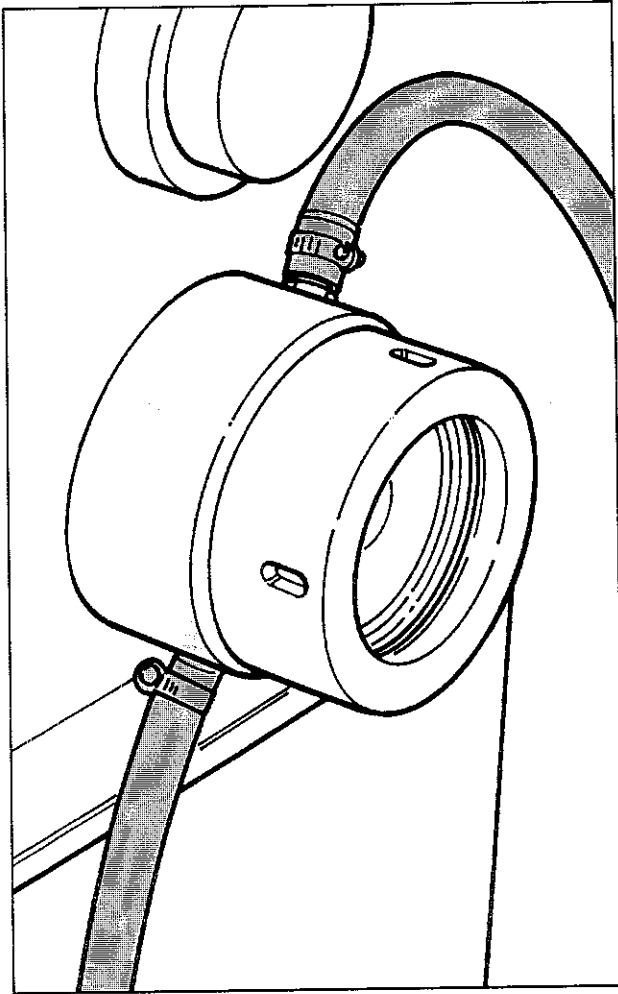
- **To produce short pasta:**

- Position the sieve supplied above the cooling blower
- Fit the dough-cutter motor, with a blade selected for the length of the cut, onto the plate and secure it by tightening the safety knob
- Turn the "dough-cutter" knob ⑧ to the right from position 1 and start up the dough-cutter motor
- Turn the selector knob ⑥ to the right from the "KNEAD" position to the "EXTRUDE" position
- Press the operation button ②
- Turn the "COOLING BLOWER" knob ⑦ to the right and position it at 1
The cooling blower will come in to operation and partially dry the dough leaving the plate

Note:

The rotation speed of the dough-cutter motor can be regulated by means of knob ⑤, thus modifying the length of the pasta cut.

- While the mixture is being kneaded in the lower tank, the upper tank may be used for a new mixture. This makes it possible to knead without interruption, avoiding dead time and consequently increasing pasta production



- During continuous kneading, we recommend cooling the kneading unit with water, especially when using kneaders for producing small pasta shapes.

Insert two rubber hoses in the pipe fittings located on the kneading unit and lock them with the respective clamps.

- **If the machine stops during the working cycle:**

- The thermal protection inside the machine could have tripped as the result of the motor overheating or excessive voltage fluctuation
After a few minutes the thermal protection will be reset automatically and the machine will be ready to continue the working cycle
Start up the machine again
- If the machine does not start again after a few minutes have elapsed and after a number of attempts, you should check that a fuse on the control panel has not blown. If necessary, change the fuse that has blown with one with the same amperage rating (See the table on page 20)
- If the machine does not start after the start-up operation has been performed again, call in technical assistance

Plate replacement

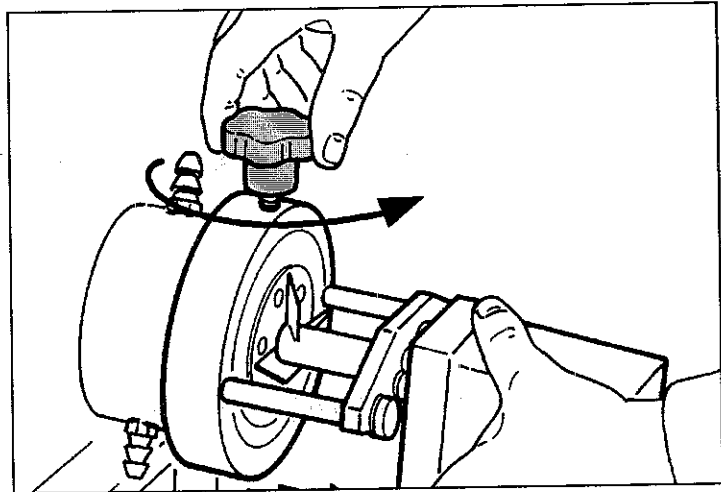


Plate replacement:

If you wish to replace the plate to change the size:

- Press the STOP button ③ thus stopping the machine. Bring the COOLING BLOWER ⑦ AND DOUGH-CUTTER knobs ⑧ back to zero (0).

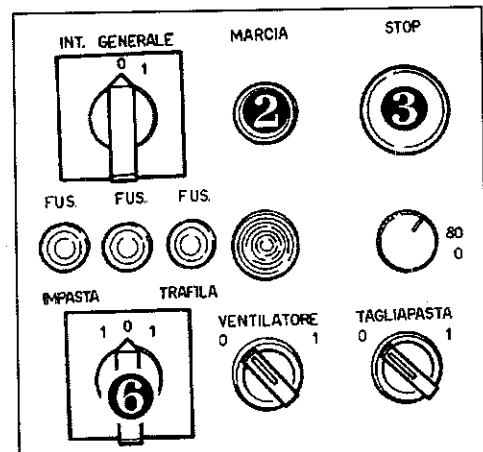
Unscrew the knob and remove the dough-cutter motor



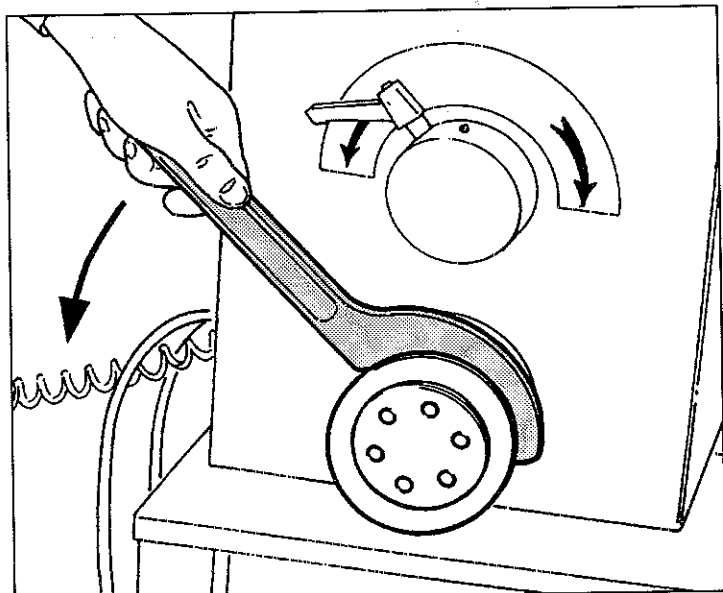
Turn the selector switch ⑥ to the "KNEAD" position.

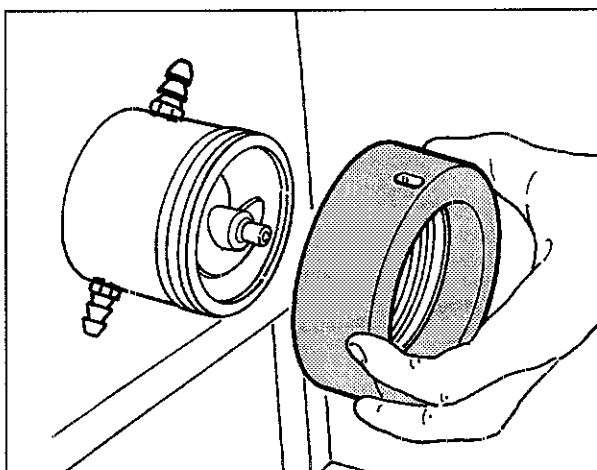
Press the operation button ② and let the machine run for some 10 seconds, reducing the pressure inside the plate

Stop the machine by pressing the STOP button ③

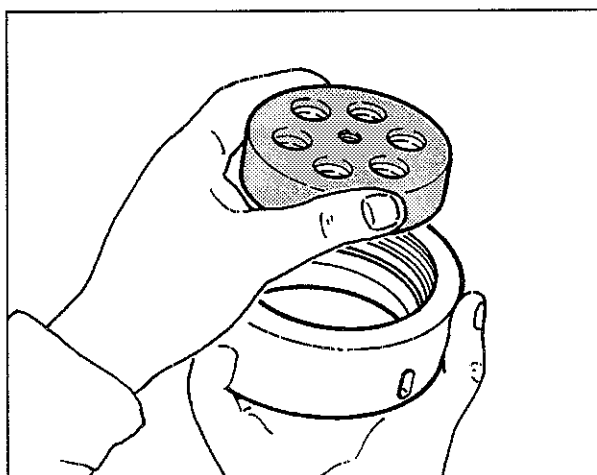


Loosen the ring nut with the special spanner supplied.





Unscrew and remove the ring nut

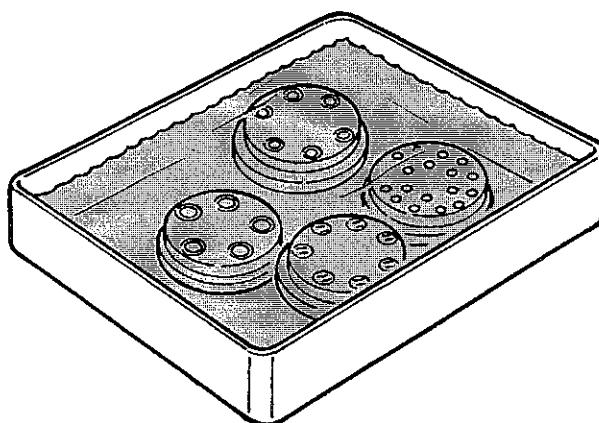


Remove the plate and replace it with another

WARNING

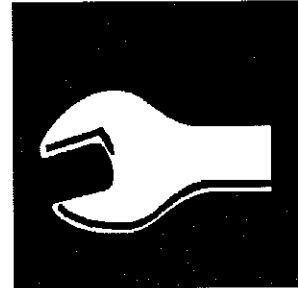


After use, the plates must always be immersed in a container full of water to prevent the dough from drying.



5

Maintenance Section





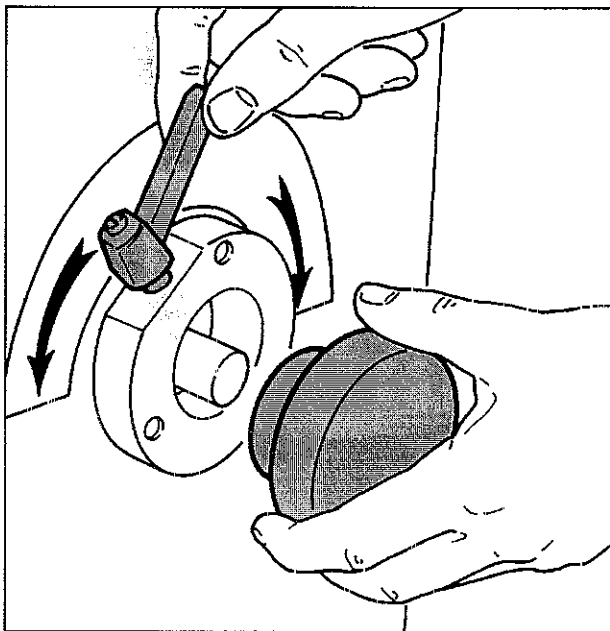
Cleaning



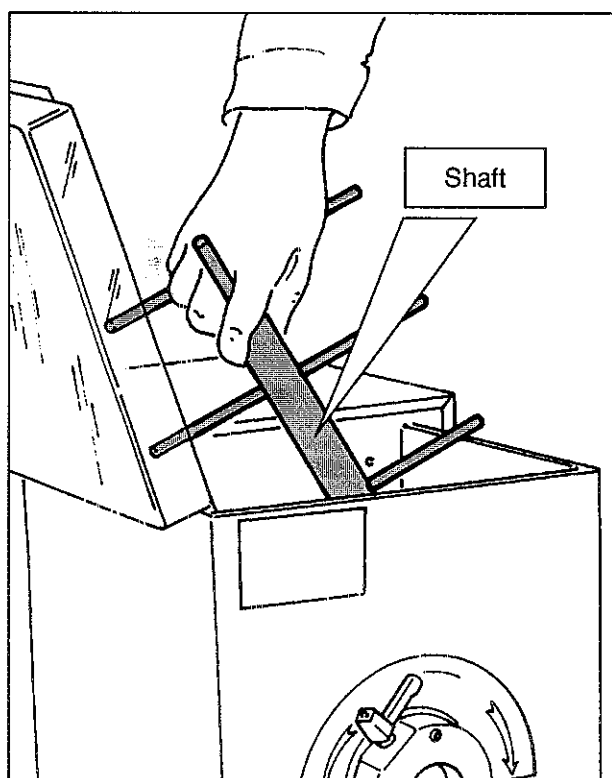
CAUTION

Before cleaning the machine remove the plug from the mains!

To make it easier to clean inside the mixing tank, the shaft should be removed:



Turn the locking lever upwards in an anticlockwise direction and remove the ring nut



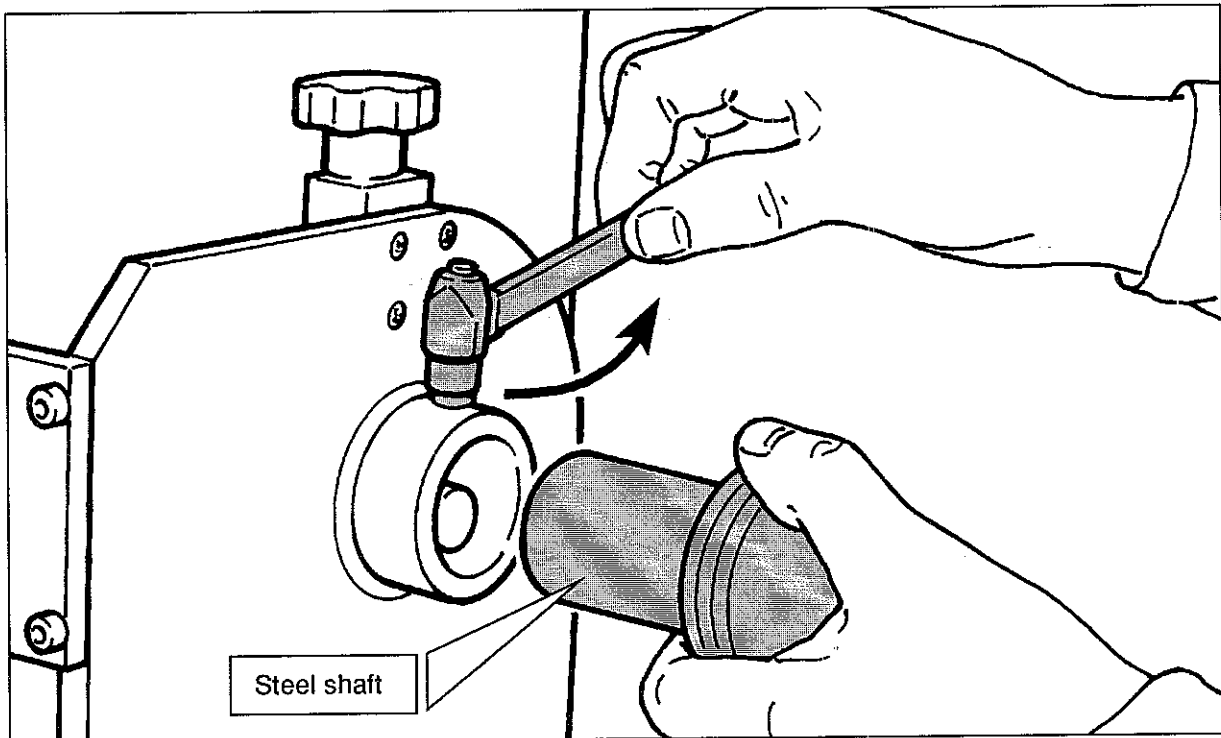
Pull the mixer shaft out from above

Clean inside the tank and the shaft that has been removed, with a damp sponge.

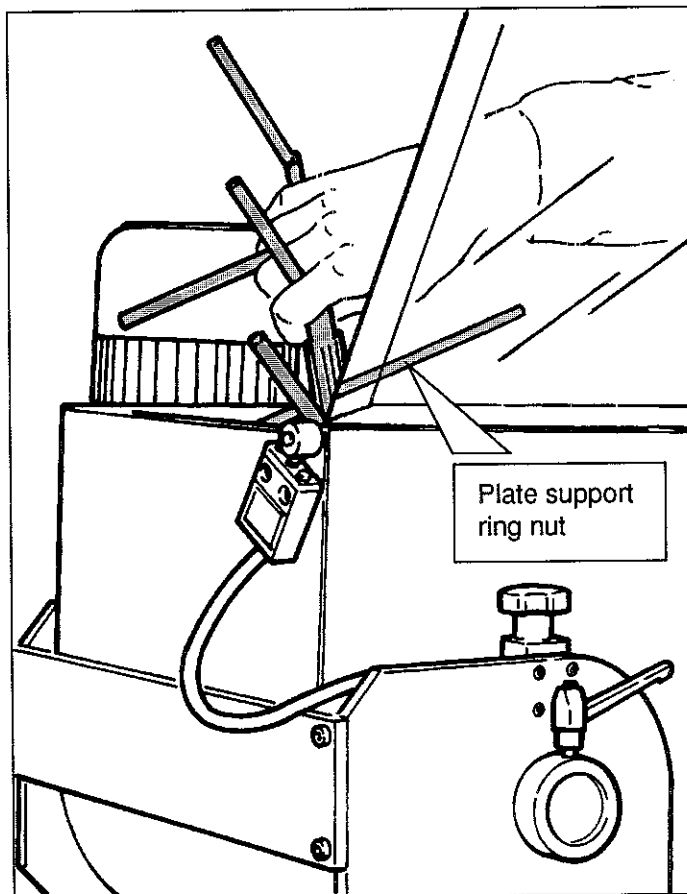
Refit the shaft with its ring nut and tighten the locking lever again



To facilitate cleaning inside the upper mixing tank, disassemble the shaft as follows:



▲ Rotate the locking lever counter-clockwise and remove the ring nut

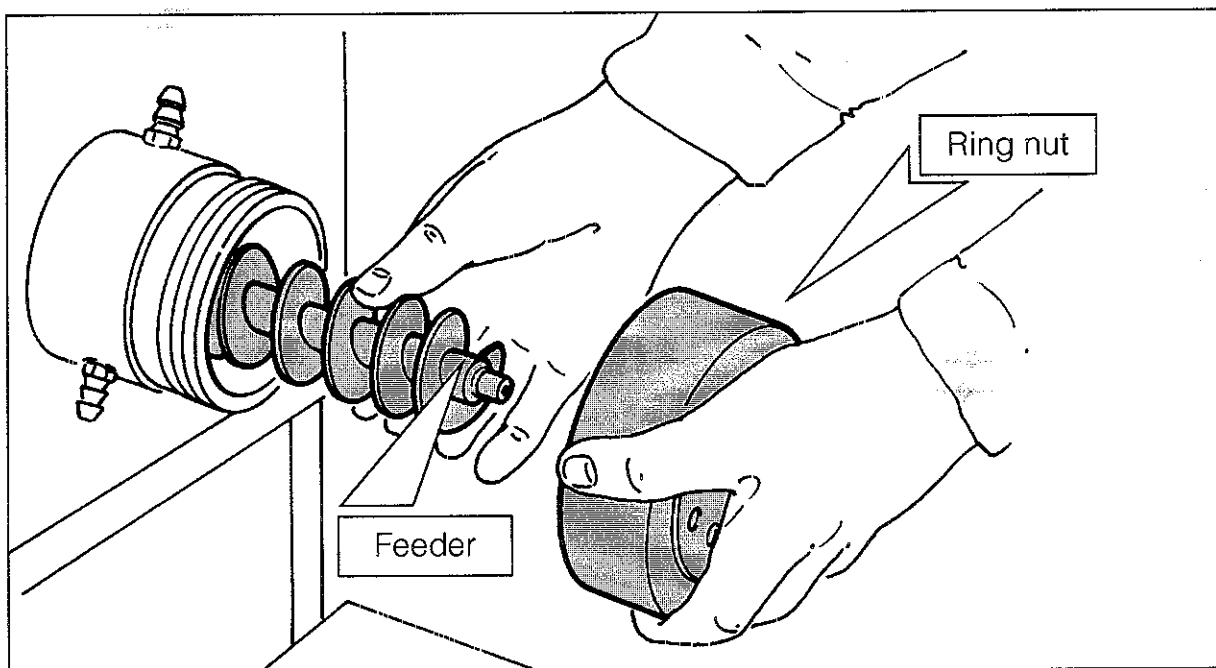
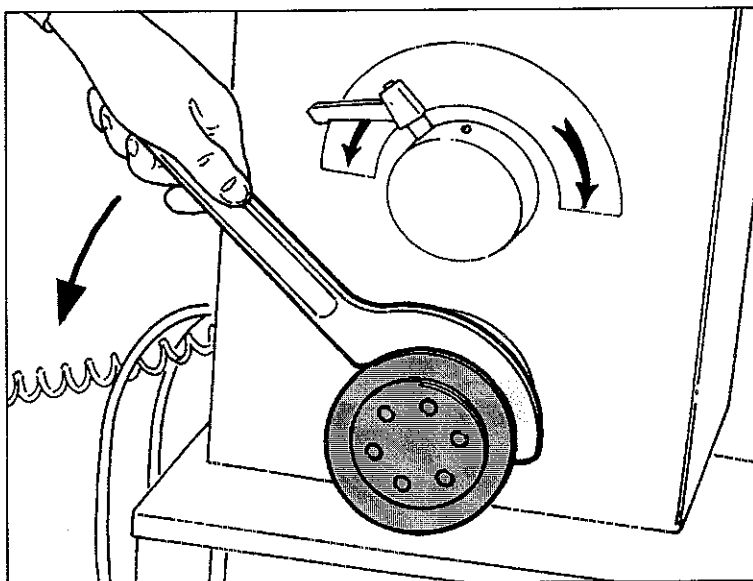


◀ Clean the inside of the upper tank and the shaft with a damp sponge. Reassemble the shaft with its ring nut and close the locking lever



Cleaning

Use the spanner supplied to loosen the plate support ring nut



Unscrew the ring nut and remove it.
Remove the feeder and clean it with a damp sponge.

Remove the plate from the ring nut and plunge it into a container full of water. The dough sticking inside the plate holes must never be allowed to dry. Refit the feeder and the plate support ring nut

WARNING

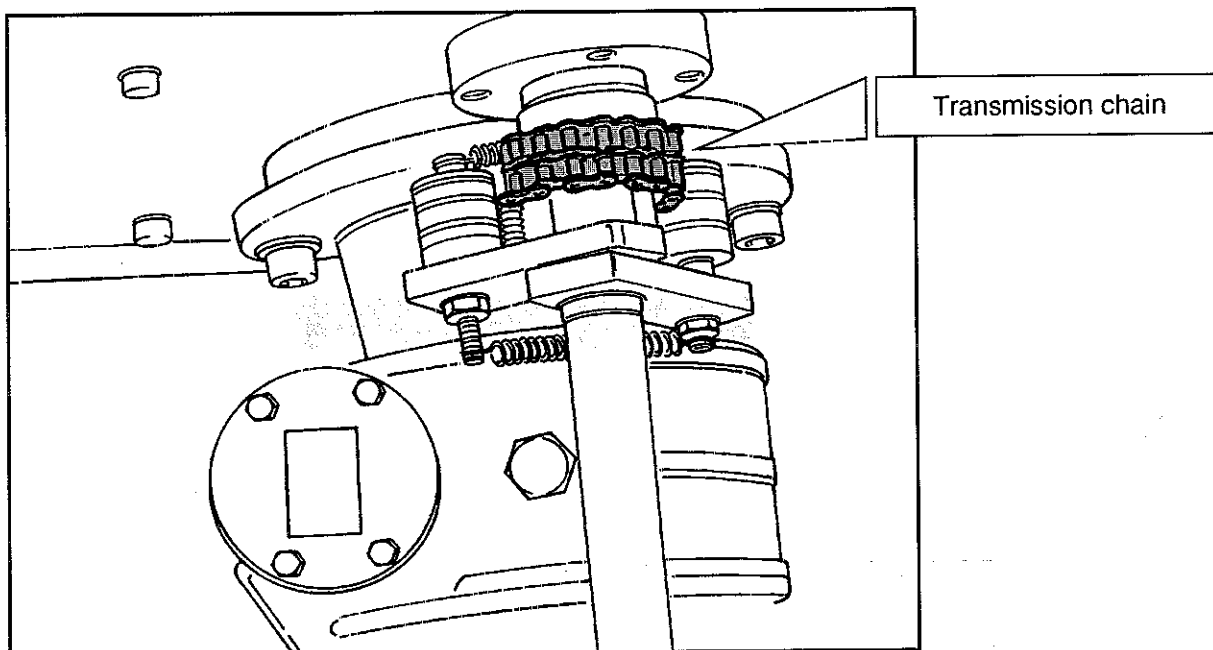


Do not use jets of water to clean the machine!
Never fit a plate forgotten out of the water!

Maintenance



Every six months remove the upper lid and grease the transmission chain



CAUTION

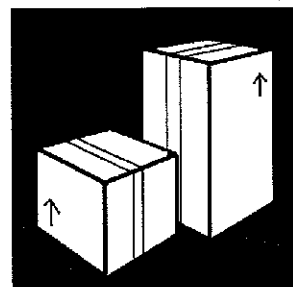
Before starting maintenance operations, remove the plug from the mains.
Do not start the machine again
during maintenance operation (cleaning, greasing, lubrication).







Spare parts Section



For the maintenance engineer

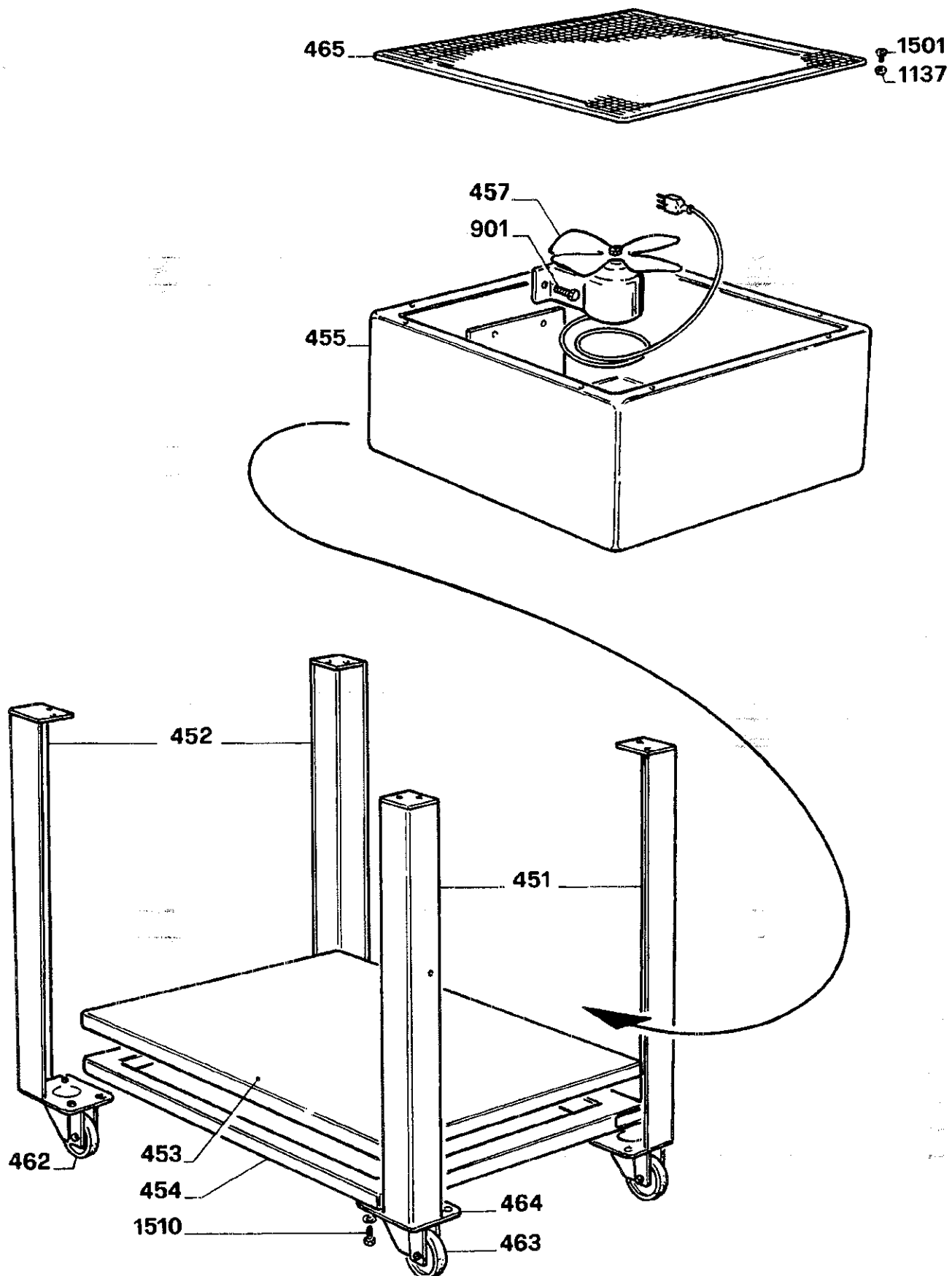


The spare parts described in this section must be fitted by competent technicians authorised by “La Monferrina”.

**Contact “La Monferrina” Tel. (0141) 273232
for the names of the authorised maintenance engineers in
your area.**



Plate 01



[illegible]

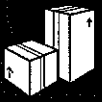
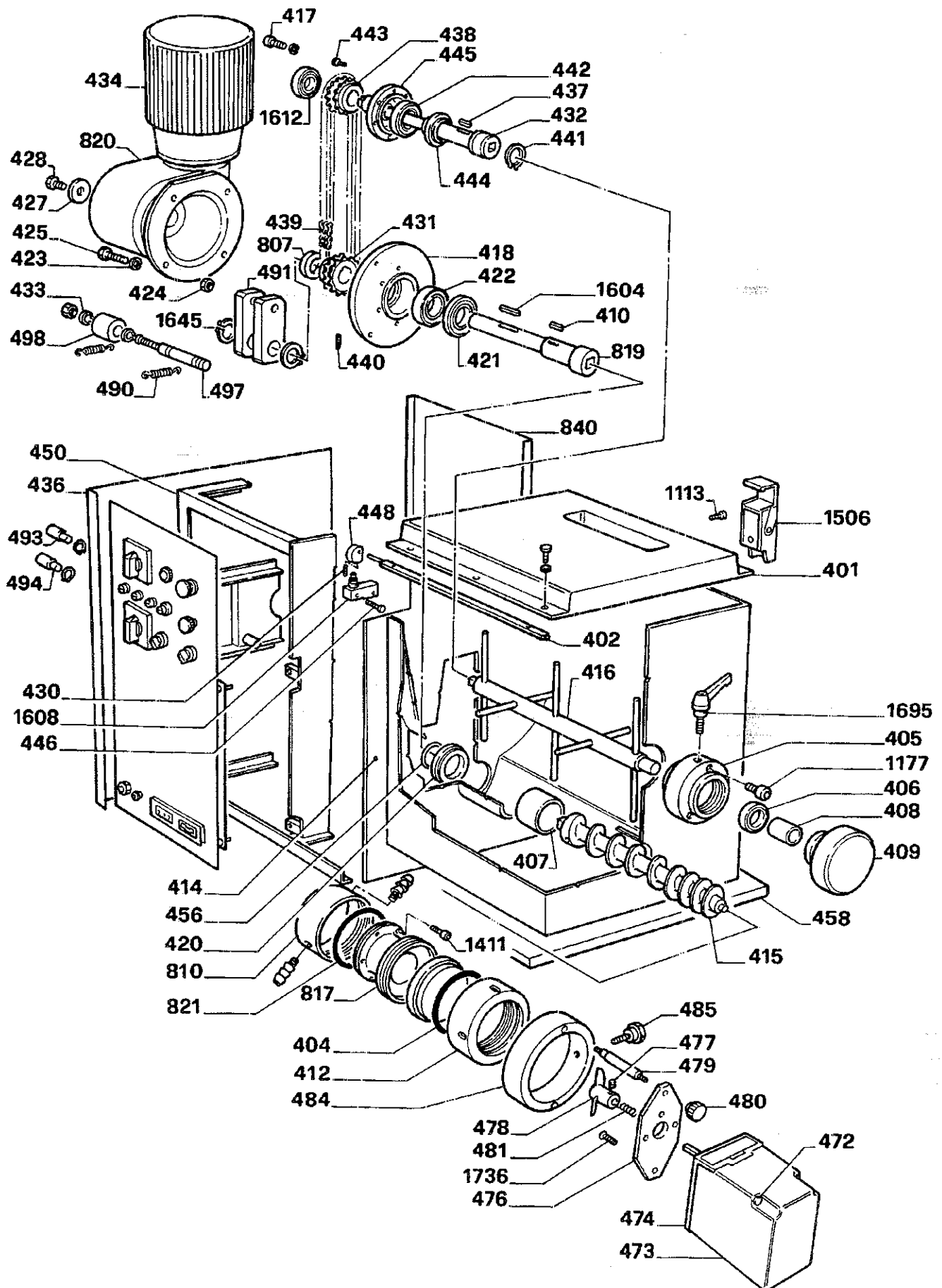


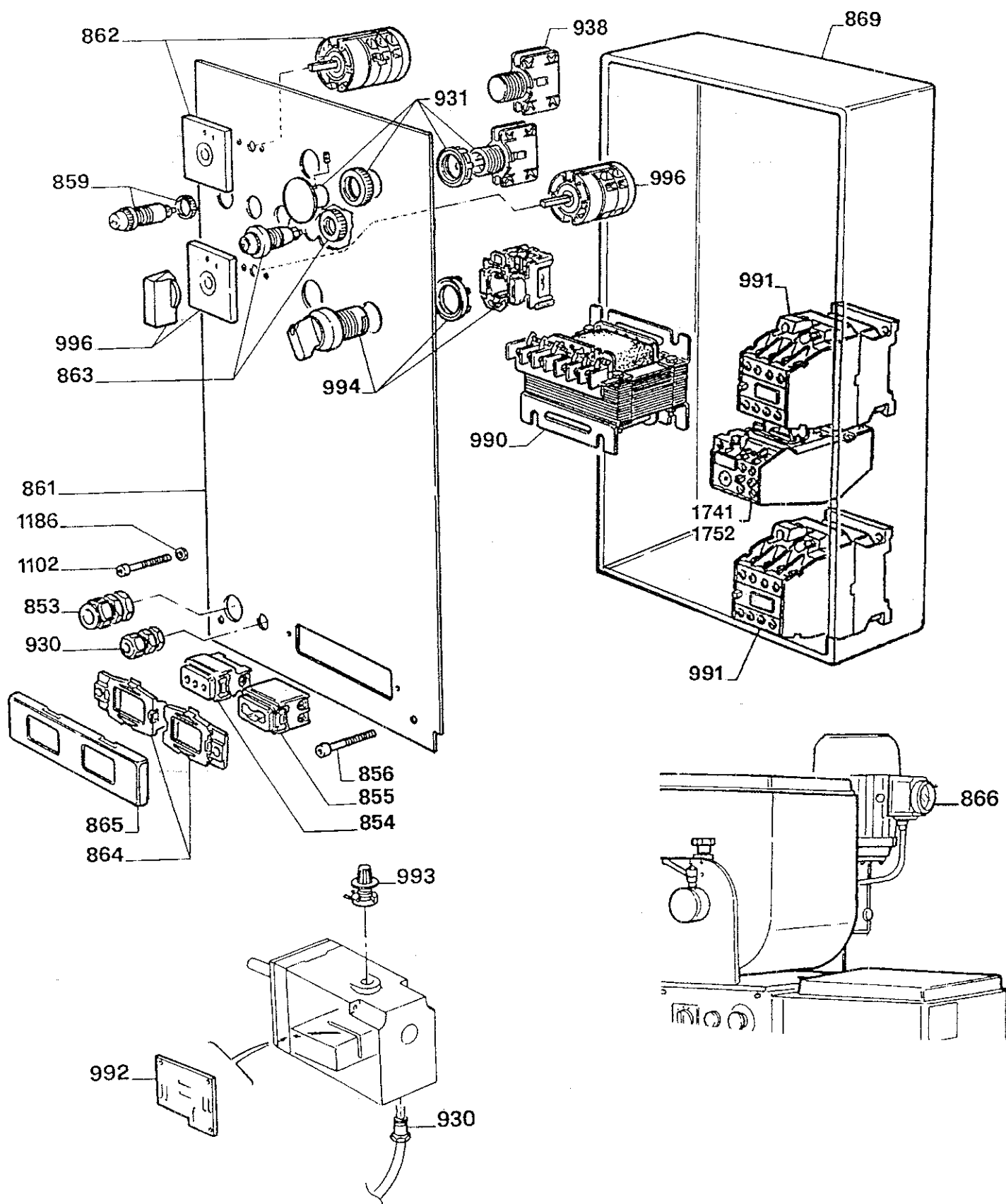
Plate 02



[illegible]



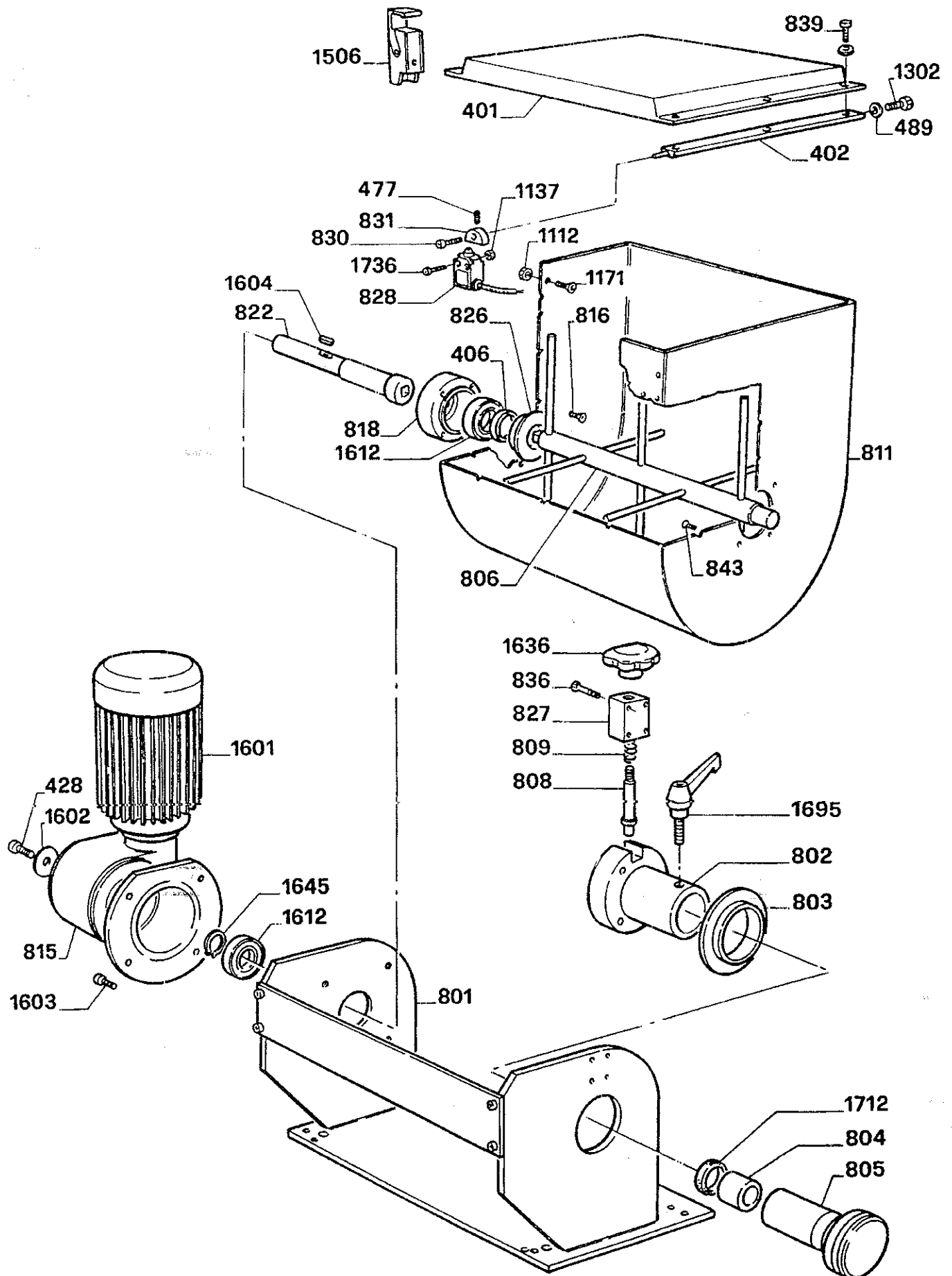
Plate 03



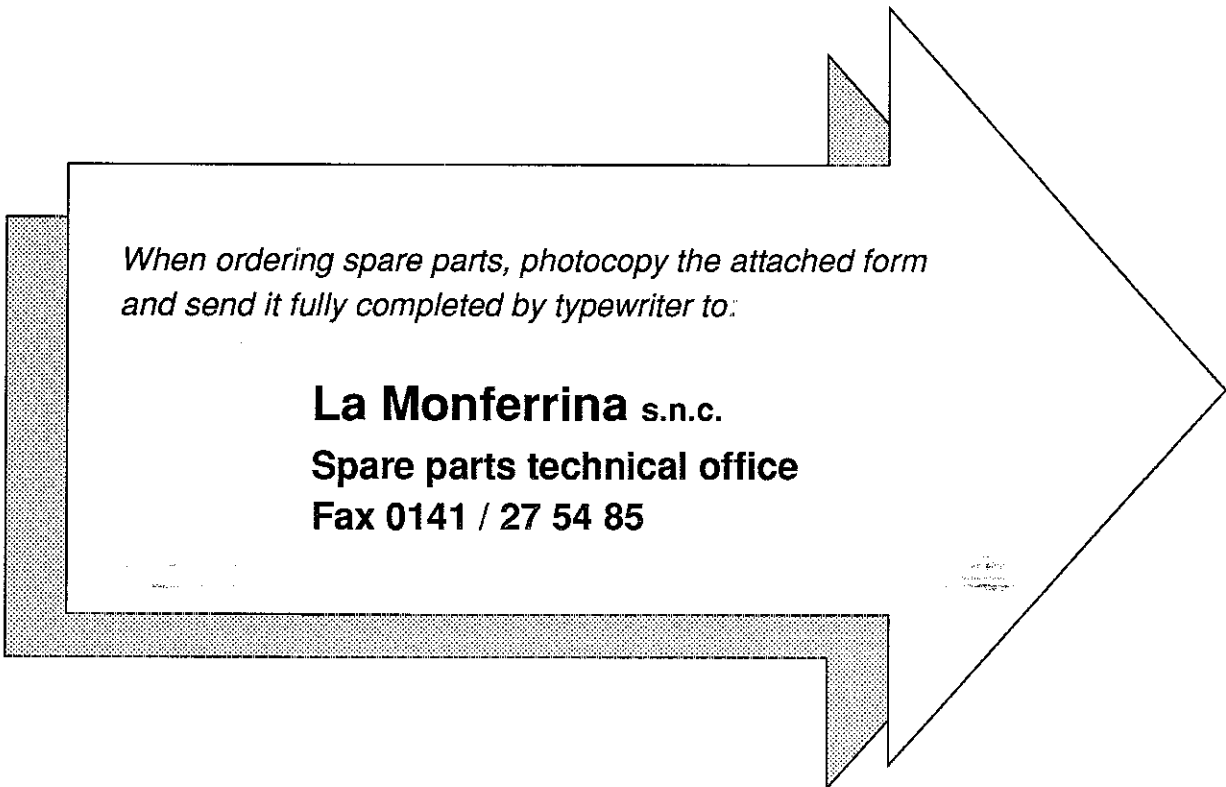
[illegible][illegible]



Plate 04



[illegible]



*When ordering spare parts, photocopy the attached form
and send it fully completed by typewriter to:*

La Monferrina s.n.c.
Spare parts technical office
Fax 0141 / 27 54 85

La Monferrina snc



Please attention:

Spare parts order form

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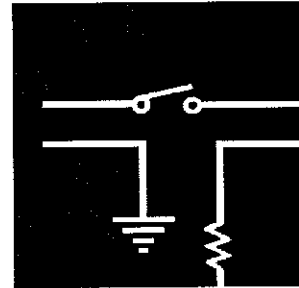
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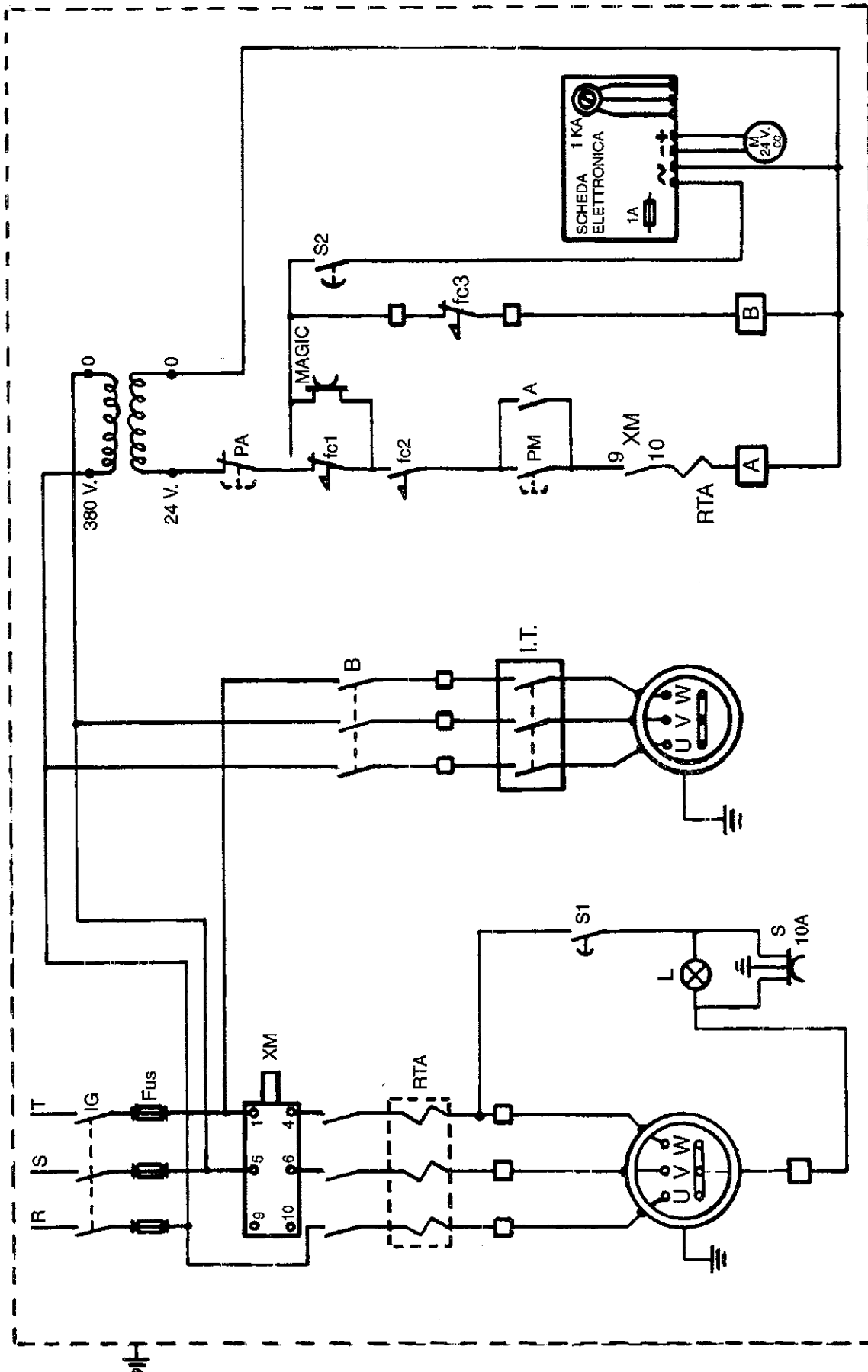
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7

Wiring diagram Section



For the maintenance engineer



P12 MACHINE Three-phase
Wiring diagram 380V. 50 Hz.

